

Caesar Salad

1 head Romain lettuce
 1 egg yolk
 1 teaspoon Dijon mustard
 1 teaspoon freshly ground black pepper
 1 can anchovies in oil
 6 ounces olive oil
 2 shakes Worcestershire sauce
 1 dash Tabasco sauce
 juice from ½ lemon
 minced garlic
 salt and white pepper to taste
 1/2 cup crutons

Caesar Salad is named after chef Caesar Cardini who created it in his restaurant in Tijuana, Mexico in 1924. It became popular in Hollywood and is now considered an American classic.



Wash lettuce, brake into small pieces and chill.

To make the dressing, Combine egg yolk, mustard, black pepper and anchovies. While whisking egg yolk mixture, gradually add olive oil until incorporated into egg yolk (should look like mayonnaise. Add Worcestershire, Tabasco, lemon juice, salt and white pepper.

Toss lettuce with dressing and crutons and serve immediately.

